



I'VE GOT MY EYE ON YOU!

Love your food.
Love your place.
Wish you had more
Finger Lakes wines
on your wine list though.
Consider this my suggestion
to help you become a
NY Wine Spot!

I love the wines from

*(Write in your Finger Lakes Winery here,
or Wineries put your contact sticker here.)*

and would really love to enjoy
their wines here! Thanks!

For help sourcing these wines,
email help@NYWineSpotting.com.



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WHY WE SUPPORT LOCAL WINES IN LOCAL RESTAURANTS

For each bottle or glass of local wine we buy, 15 times more money is returned into our local economy than if we bought Australian, West Coast or European wine.

What grows together goes together.

Terroir is defined as crops that grow in the same soil, share the same climate and weather conditions. And therefore naturally go together.

Cool climate wines pair brilliantly with foods.

It's the acidity in cool climate wines that allows them to pair so well with all types of food -- from a mild fish to strong flavors found in Thai food.

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